



# Pumpkin Cupcakes



## Ingredients

- 120g plain flour
- 80g caster sugar
- 1tbsp baking powder
- 1 1/2tsp ground cinnamon
- 120ml whole milk
- 40g unsalted butter (at room temperature)
- 2 eggs
- 200g can pumpkin puree
- 180g cream cheese

## Method

1) Preheat your oven to 170°C (325°F) Gas 3

2) Put the flour, sugar, baking powder, cinnamon and butter in a bowl and stir until you get a sandy consistency and the ingredients are combined (you can also use an electric mixer or a handheld whisk)

- 3) Gradually pour in the milk and mix until combined
- 4) Now stir in the pumpkin puree by hand until it combines with the cake mixture
- 5) Place 12 cupcake cases into a cupcake baking tin and spoon the mixture in until they're about two-thirds full
- 6) Put the cupcakes in your preheated oven and bake for around 20 minutes, or until golden
- 7) Leave the cupcakes to cool slightly in the tin before turning them out onto a wire rack to cool
- 8) When the cupcakes are cool, either pipe or spoon the cream cheese on the top to create your frosting
- 9) Eat and enjoy!



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## Opportunities for Learning

**Develop cooking skills:** measuring, mixing, spooning and piping/ spreading

**Learning:** ask children questions, such as:

- what numbers can you see on the scale?
- what colour is the pumpkin puree? How do they grow?
- what is butter made from?
- how many cupcake cases can you count?
- what happens when we put the cupcakes into the over?